

Welcome to Yakitori la Kushi!

We prepare our food using locally grown fresh ingredients with as little additives as possible.

Enjoy the original taste of Japan!



**追加用メニュー
Additional Menu**



Please note that many of our products contain soy sauce, rice vinegar which are NOT gluten free. If you would like further information, please ask us.

Salads サラダ / Fish Dishes おさかな

Available
Today



Tofu Salad



Tofu Salad 豆腐サラダ 特製ごまクリームドレッシング (LV) €14 with Sesame Cream Dressing

Healthy yet tasty, includes Goji Berries, the 'perpetual youth' superfood.



(in Dressing)



Sashimi Platter



Sashimi Platter (3 selections) お刺身3種盛り合わせ €24 Assortment of Tuna, Salmon, and Aburi Scallop (3 pieces each).



Sashimi – à la carte –



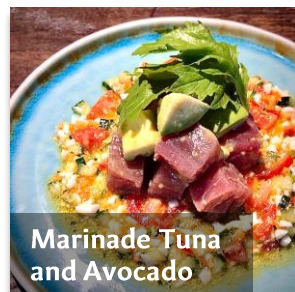
Tuna (5 pieces) €15



Salmon (5 pieces) €12



Scallops (5 pieces) €12



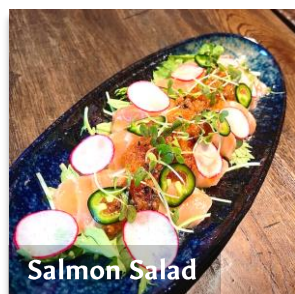
Marinated Tuna and Avocado



Marinated Tuna and Avocado 漬けマグロとアボカド €24 The marinade is made with a variety of chopped vegetables and boiled eggs.



Salmon Salad サーモンと水菜のサラダ オリジナル和風ソース €18 with Original Soy Dressing Soy sauce based dressing with jalapeno. Definitely addictive!

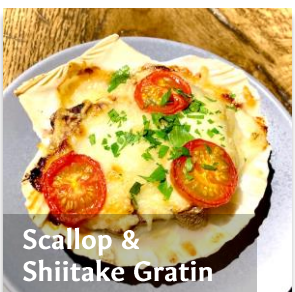


Salmon Salad



Scallop & Shiitake Gratin ホタテと椎茸のグラタン ねぎ味噌仕立て €13 with Tasty Miso Sauce

Baked scallop with mozzarella and scallion miso sauce. You'll love it!



Scallop & Shiitake Gratin

(LV) Lacto-Vegetarian

Soups スープ

Available
Today



Miso Soup

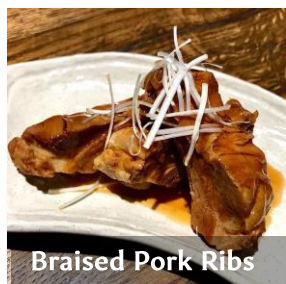


Miso Soup (*) みそ汁

Ingredients change daily, so please ask the staff.

€5

Braised Dish 煮もの / Fry Dishes 揚げもの



Braised Pork Ribs



Braised Pork Spare Ribs ポークリブの角煮風

Japanese-style, tender back ribs. A sweet and soy-flavored savory dish that is sure to satisfy your taste buds (3pcs).
Additional pc €4 each

€13



Pork



Free-Range Chicken Tatsuta 平飼い鶏の竜田揚げ

Fried chicken in ginger, garlic and soy marinade (3pcs).
Additional piece €4 each

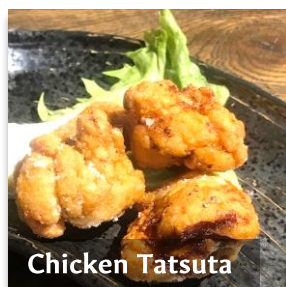
€13



Chicken



Wheat



Chicken Tatsuta



Gammo (Fried Tofu Balls) 自家製がんも (LOV)

Tofu balls of edamame, kombu, carrots, leek and pickled ginger (3pcs).
Additional piece €3 each

€10



Egg



Ebi Shinjo (Fried Tofu & Shrimp Balls) 海老しんじょ揚げ

An Item of Kaiseki Ryori (traditional Japanese multi-course haute cuisine), the Tofu & Shrimp balls are made with Edamame, Kombu, Carrots, Leek and pickled Ginger (3pcs).
Additional piece €4 each

€13



Shrimp



Egg



Gammo



Fried Padron Pepper without Batter パドロンペッパーの素揚げ (V)

Rich green Spanish chili has a taste similar to Japanese "Shishito Pepper". Great as beer snack also.

€10



Assorted Tempura (*) 天ぷら盛り合わせ

Assortment of three Shrimps and Seasonal Vegetables.

€30



Shrimp



Wheat



Egg



Assorted Tempura



Assorted Vegetable Tempura (*) 野菜天ぷら盛り合わせ (LOV)

Assortment of Seasonal Vegetables.

€24



Wheat



Egg

(*) We use bonito (fish) broth; contains no meat
(V) Vegan (LOV) Lacto-Ovo-Vegetarian

Classic Kushi Menu 定番串焼きメニュー

We use Binchotan (white charcoal). Thanks to the infrared waves released from the Binchotan, the surface of the meat becomes crispy while still juicy inside. Enjoy!

★★★ The prices are per one skewer ★★★



Chicken 鶏

Negima Chicken Thigh with Leeks (Sea Salt, or Teriyaki) €4,5

Tsukune Ground Chicken Stick (Sea Salt, or Teriyaki) €5

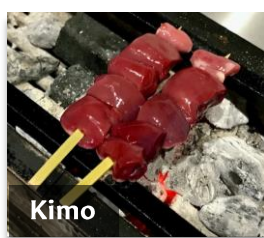
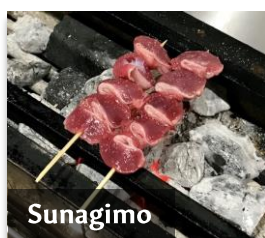
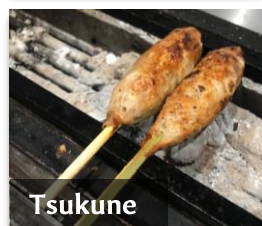
Hatsu Heart (Sea Salt, or Teriyaki) €3,5

Sunagimo Stomach (Sea Salt) €3,5

Kimo Liver (Sea Salt, or Teriyaki) €4

Tebasaki Wings (Sea Salt, or Chimichurri) €5

Uzura Tamago Quail Eggs (Soy Sauce) €4



Modern Kushi Menu 変わり串焼きメニュー

Pork 豚



Thick Sliced Pork Belly 厚切り豚バラ
(Sea Salt, Onion Soy Sauce, or Chimichurri Sauce)

€6

Beef 牛



Sirloin サーロイン
(Onion Soy Sauce, or Chimichurri Sauce)

€7

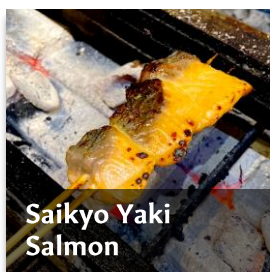


Eel 鰻

Teriyaki Eel うなぎ蒲焼き

€7

Grilled on charcoal with our homemade Teriyaki Sauce.



Salmon 鮭

Saikyo Yaki Salmon サーモン西京焼き

€7

Marinated in Kyoto-style sweet white miso and grilled to perfection. This is a popular traditional dish with a natural umami-rich sweet flavor.



Scallops 貝柱

Charcoal Grilled Scallops ホタテ貝柱の炭火焼
(Butter & soy sauce, or Chimichurri Sauce)

€8

We use large-size scallops from The Sea of Okhotsk, the waters off the northernmost Hokkaido. Very tasty and flavorful!



What is Chimichurri Sauce?

A fresh South American sauce made with vinegar, parsley, coriander, lemon and chili. Pairs great with grilled meat.

Modern Kushi Menu 変わり串焼きメニュー

Available
Today



Pork Belly Roll
Shiso Leaves



Pork Belly Roll
Cherry Tomatoes



Pork Belly Roll
Green Asparagus



Pork Belly Roll
Yakisoba



Quail Eggs
& Bacon

Pork Belly Roll


☐

Green Shiso Leaves (Sea Salt)

€4,5

☐

Cherry Tomatoes (Creamy Anchovy*1, or Pesto*2)

€4,5

☐

King Oyster Mushroom (Creamy Anchovy*1, or Pesto*2)

€4,5

☐

Asparagus (Creamy Anchovy*1, or Pesto*2)

€5,5

☐

Yakisoba (Japanese Fried Noodles) (*3)

€5

☐

Quail Eggs & Bacon (Mayonnaise)

€5,5



Available
Today

Vegetable Kushi

☐

Avocado (Pesto*2, Sour Cream & Soy Sauce) (LV)

€6,5


☐

Padron Pepper (Soy Sauce & Bonito Flakes)

€4

☐

Eggplant (Sweet "Dengaku Miso") (V)

€4,5


☐

Zucchini (Creamy Anchovy or Pesto*2)

€4

☐

King Oyster Mushroom (Soy Sauce) (V)

€3,5

☐

Cherry tomatoes (Pesto*2) (LV)

€3,5

☐

Onion (Soy Sauce) (V)

€3,5



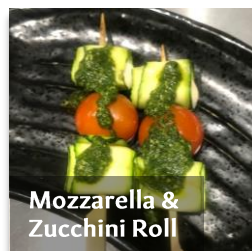
Avocado



Padron Pepper



Eggplant



Mozzarella &
Zucchini Roll

(*1) Creamy Anchovy: Anchovy, Garlic and Parmesan Cheese



(*2) Pesto: Basil, Spinach, Pecan and Parmesan Cheese



Nuts

(*3) Sauces include Mayonnaise



(V) Vegan (LV) Lacto-Vegetarian

Rice Dishes ごはんもの

Available
Today



Yakitori Don



Una Don (mini size) うな丼 (ミニサイズ)
Grilled Teriyaki Eel over Rice

€22



Yakitori Don (mini size) やきとり丼 (ミニサイズ) €17
1 Negima (Teriyaki) , 1 Tsukune (Teriyaki) and 1 Padron Pepper, over Rice



Real Mochi 磯辺焼もち
Charcoal grilled Mochi dipped with Teriyaki sauce and wrapped in nori seaweed

€6



White Rice & Miso Soup 味噌汁ごはんセット €8
Daily Miso Soup and White Rice



White Rice 白ごはん €3,5



Real
Mochi

Desserts デザート

Available
Today



Soufflé
Cheesecake



Dessert Plate (LOV)
3 kinds of dessert of the day.

€12



Soufflé Cheesecake (LOV)
Fluffy cheesecake, with rum raisin on the bottom, inflated solely by the power of eggs.

€7



Gâteau au
Chocolat



Gâteau au Chocolat (LOV) €8
Made with Grand Marnier, a high quality French orange liqueur, steam-baked ("mushi-yaki") to its plump state. This chocolate



Matcha Terrine Chocolat (LOV) €6



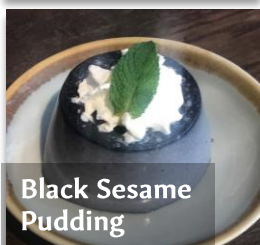
Black Sesame Pudding (*) €5,5
Homemade pudding. Enjoy!



Affogato (Espresso / Matcha) (LOV) €6
Espresso or Matcha, over Vanilla Ice Cream and Oreo crumbs.



Matcha Terrine
Chocolat



Black Sesame
Pudding

(LOV) Lacto-Ovo-Vegetarian (*) Gelatin used – animal product